

FOOD TEMPERATURE GUIDE

This Temperature Guide Illustrates the Proper Temperatures for both Hot and Cold Foods and should be followed at all times during Food Preparation and Service.

212 °F	210°	
	200°	
BACTERIA DIE	190°	COOKING FOOD
	180°	
165 °F	170°	
BACTERIA WILL NOT MULTIPLY	160°	HOLDING FOOD HOT FOR SERVICE
140°F	150°	
	140°	
BACTERIA MULTIPLY	130°	<u>DANGER ZONE</u>
	120°	KEEP FOOD OUT OF
	110°	THIS TEMPERATURE
	100°	RANGE
	90°	41 °F - 135 °F
	80°	
	70°	
	60°	
41 °F	50°	
BACTERIA MAY MULTIPLY	40°	CHILLING FOOD
32 °F	30°	
BACTERIA DO NOT MULTIPY BUT WILL SURVIVE	20°	
0 °F	10°	
	0°	FROZEN FOODS
	-10°	